

## I. INTRODUCTION

This position is located in the Meat Grading and Certification Branch, Livestock and Seed Division, AMS. This Branch's operations are conducted on a permissive, financially self-supporting basis which fulfills an important economic need of the livestock and meat industry by providing voluntary grading and certification services to facilitate the orderly marketing of red meats and meat products.

The incumbent serves as Student Trainee and as such performs auxiliary work requiring no prior experience or technical skill in the grading and/or certification of red meats. In this position, however, the incumbent receives on-the-job training in the technical aspects of grading and certification work in preparation for an Agricultural Commodity Grader (Meat) position.

## II. DUTIES AND RESPONSIBILITIES

Performs subsidiary phases of grading and certification work, as required, to obtain the necessary on-the-job training for an Agricultural Commodity Grader (Meat) position.

Under the direct supervision of experienced meat graders and supervisors, applies preliminary quality and/or yield grade designations to beef, veal, calf, and/or lamb carcasses offered for grading services.

Applies, or oversees the application of, official grade markings-roller brands-to carcasses previously identified for quality and/or yield grade by a qualified grader.

Examines meat and/or meat products before and after purchase and during processing, handling, and transportation for conformance with some, but not all, contractual actual and specification requirements.

Prepares agricultural grading and acceptance certificates under the supervision and discretion of the Agricultural Commodity Grader (Meat) to which assigned for on-the-job training-

Studies rules, regulations, instructions, policies and procedures governing the grading and certification of meats, prepared meats, and meat products.

### III. EVALUATION FACTORS

#### 1. Knowledge Required by the Position

Knowledge of the basic principles, concepts, and methodologies of grading and certification work, as would typically be acquired during the first 2 years of a pertinent baccalaureate program and/or cooperative education program, and skill in applying this knowledge in carrying out elementary assignments.

The ability to learn the official grade and certification standards and specifications, and the ability to develop skill in applying grading and certification techniques.

#### Supervisory Controls

The supervisor or senior meat grader provides the assignment giving the necessary detailed and specific instructions on the methods to be used in performing each phase of work.

The Student Trainee works in strict adherence to rules, regulations, instructions etc., and assistance is always readily available, if needed.

The work is closely reviewed and may be checked while in progress and upon completion for compliance with instructions.

#### 3. Guidelines

Written guidelines include parts of the official grade standards, regulations specifications, visual aids, instructional training material, technical manuals, and other written guidelines. The Student Trainee is provided with the specific guidelines and training appropriate to each phase of work to be done.

#### 4. Complexity

The duties involve several related steps and procedures and most tasks are clear-cut. The technical factors necessary to consider are made relative apparent. Variations in the work stem primarily from the particular type of grading or certification work being performed.

#### 5. Scope and Effect

The work involves following specific rules, standards, procedures, etc., for each type of meat or meat product being graded or certified. Although the incumbent may make determinations as to carcass grade or product compliance such determinations are under the close supervision of an experienced grade of supervisor. Determinations of grade and/or product compliance affect the product's market value and consequently, the economic interests of producers processors, wholesalers, and in some cases, governmental agencies or institutions.

## 6. Personal Contacts

Contacts include Agricultural Commodity Graders (Meat), meat grading supervisors, and industry personnel such as company graders and roller men, supervisors, and production managers.

## 7. Purpose of Contacts

Contacts with industry employees are for the purpose of coordinating Student Trainee's own work with plant activities. All difficulties or concerns expressed by plant employees may be resolved by the student trainee only under the direction and guidance of senior graders and supervisors.

## 8. Physical Demands

The work requires long periods of standing and observation of grading and certification techniques, the moving and turning of suspended carcass sides (200-400 pounds average), and the lifting of heavy cartons. The work also includes periods of continually stamping carcasses, cuts, and/or cartons. Some assignments may require application of roller brands to carcasses.

## 9. Work Environment

The work environment includes exposure to the cold temperatures of coolers (25 degrees to 40 degrees Fahrenheit) and other meat processing areas; the high noise levels of industrial processing equipment; the risks of forklifts, meat hooks and/or meat products and other items moving or falling; slippery floors and stairs; and the risks of cutting and sawing equipment.